

officers mess

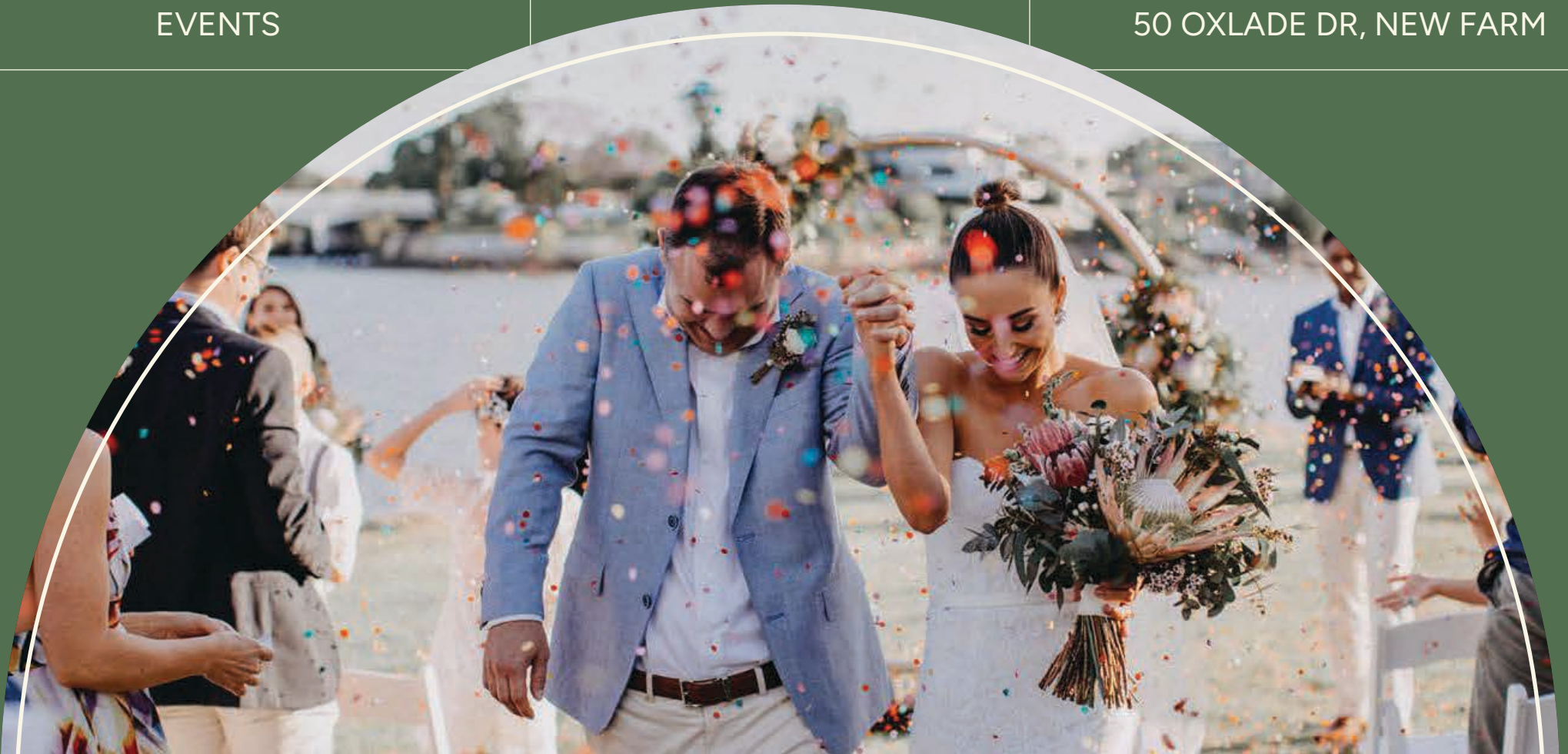
EST.

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Weddings

EVENTS

50 OXLADE DR, NEW FARM



WEDDING PACKAGES

Celebrate your special day on your dedicated area of lawn overlooking a panoramic stretch of the Brisbane River.

Following your ceremony guests will enjoy sumptuous food and decadent drinks while you take a quiet drive to local areas for memorable photos at New Farm Park, Powerhouse and other iconic locations.

Then retire to your private room enjoying the views to wine and dine the night away, have a dance and make it a night to remember.

Choose from Feasting, Alternate Drop or Cocktail Party menu packages.

For drinks select from a drinks package or have a Bar Tab.

We want to work with you to tailor a package that suits your needs.



PACKAGE INCLUSIONS

- Private Room with Patio and Lawn area
- Tiffany Chairs
- Linen Tablecloths
- Linen Serviettes
- Dry Bars + Cafe Tables
- Dedicated wait staff for your event
- P.A. System for background music with lectern & microphone
- Cordless Microphone
- Fairy Lights in Jacaranda Trees
- Air Conditioned room

BALLROOM WEDDINGS

Room + Lawn Capacity

Long Tables: 300
Round Tables: 250
Cocktail Party: 900

Room Hire
\$660

Ceremony on Lawn
\$750

Minimum Number of Guests
100

Minimum Spend
Dependant on day of week and season.



SHARED FEASTING

Our Shared Feasting Menu is a communal style of dining which is perfect for creating a relaxed and intimate dining experience. Guests are encouraged to help themselves to a selection of food brought to the table on shared platters which are placed in the middle of the table creating an interactive dining experience.

Canapés Select five from canapes page

Sharing plates

Lamb shoulder tagine style

with aromatic couscous, coriander and orange salad

Baked seasonal fish

with Tahini yoghurt, herbs, almonds, pomegranate, roasted potatoes, greens

Kinkawooka mussels, housemade curry

with coconut rice, buttered spinach

Beef wellington

with mushroom duxelle, jus, potato purée, green leaves

Slow cooked pork shoulder

with corn tortillas, shredded cabbage, tomatillo condiment

Herbed ricotta raviolis

with creamy butternut sauce, Parmesan

Dessert

- Strawberries, mascarpone cream, shortbread
- Cheese plate, crackers & condiments
- Chocolate fondant, salted caramel, miso & macadamia icecream
- Caramelised pineapple, coconut, lime

OR

- Shared petit four platters- featuring a variety of cakes, slices, tarts and pastries
- A selection of premium, Australian & international cheeses with accompaniments

PRICE

\$117



ATERNATE DROP

Canapés Select five from canapes page

Entree

Select two (2)

- Chicken and tarragon terrine, toasted sourdough, tarragon emulsion, cornichons
- Venison carpaccio, carrots, pomegranate molasses
- House made salmon Gravlax, double cream, dill
- Grilled Octopus, muhammara, potato salad
- Spanner crab rémoulade, radish, crème fraîche
- Roast vegetable tart, basil pesto, rocket, olives, feta
- Burrata, pine nuts, vincotto, sourdough

Main Course

Select two (2)

- Grilled cabbage, Oaxaca cheese, jalapeño, hollandaise sauce (V)
- Buckwheat risotto, watercress and herb salad, pickles (VG, gf)
- Duck Breast, aromatic nut crust, mandarin emulsion, butternut, jus
- Barramundi, garden greens, pilpil, XO sauce
- Slow cooked Stockyard beef brisket, sweet potato purée, onion rings, red wine jus
- Stockyard Beef strip loin, pommes sarladaise, roast onion jus
- House made gnocchi, porcini sauce, pan fried mushrooms

Dessert

Select two (2)

- Strawberries, mascarpone cream, shortbread
- Cheese plate, crackers & condiments
- Chocolate fondant, salted caramel, miso & macadamia icecream
- Caramelised pineapple, coconut, lime

OR

- Shared petit four platters- featuring a variety of cakes, slices, tarts and pastries
- A selection of premium, Australian & international cheeses with accompaniments

CANAPE + 3 COURSE

\$135pp

CANAPE + 2 COURSE

\$117pp



SEATED MEAL CANAPES

Choose four (4) from the selections below:

Cold Canapés

- Beetroot ravioli, goat cheese, quinoa (V)
- Tomato water (VG)
- Beef tartare, fried potato (df, gf)
- Fish tartare, fried potato (df, gf)
- Scallop ceviche (gf)(df)
- Salmon gravlax, double cream, roe
- Oyster, finger lime dressing (df, gf)
- Ricotta tartelette, pine nuts, basil, preserved lemon (V)
- Chicken terrine, tarragon emulsion, buckwheat (df, gf)
- Tuna rillette toast (gf on request)

Hot Canapés

- Mushroom cappuccino (VG, gf)
- Housemade focaccia, cherry Tom, rosemary (df)
- Prawn kadaif skewer, gochujang aioli (df)
- Karagee BVquail, sweet soy (df, gf)
- Zucchini flower beignet, rosemary salt (VG)
- Lamb kefta, tzatziki (gf)
- Swordfish skewer, sauce vierge (df, gf)
- Salted cod & potato croquette w tartar sauce (df)
- Cheese puffs (Gougeres) (V)
- Seasonal veloute , a creamy vegetable soup (V)



When making canape selections be aware of your dietary requirements as we expect that your dietary requirements are satisfied within your selected items.

COCKTAIL PARTY

Choose eight (8) items from the Hot and Cold Canapé selections:

Cold Canapés

- Beetroot ravioli, goat cheese, quinoa (V)
- Tomato water (VG)
- Beef tartare, fried potato (df, gf)
- Fish tartare, fried potato (df, gf)
- Scallop ceviche (gf)(df)
- Salmon gravlax, double cream, roe
- Oyster, finger lime dressing (df, gf)
- Ricotta tartelette, pine nuts, basil, preserved lemon (V)
- Chicken terrine, tarragon emulsion, buckwheat (df, gf)
- Tuna rilette toast (gf on request)

Hot Canapés

- Mushroom cappuccino (VG, gf)
- Housemade focaccia, cherry Tom, rosemary (df)
- Prawn kadaif skewer, gochujang aioli (df)
- Karagee BVquail, sweet soy (df, gf)
- Zucchini flower beignet, rosemary salt (VG)
- Lamb kefta, tzatziki (gf)
- Swordfish skewer, sauce vierge (df, gf)
- Salted cod & potato croquette w tartar sauce (df)
- Cheese puffs (Gougeres) (V)
- Seasonal veloute , a creamy vegetable soup (V)

For more than 8 canapés, add additional canapes for \$8 per canapé per guest.

Choose three (3) items from the Substantial selections:

Substantial

- Mini grilled fish taco, avocado, chipotle sour cream, lime
- Beef slider, pickle, onion, cheese, secret sauce
- Mini chicken katsu, yuzu mayo, shredded cabbage served on white bread
- Mini prawn roll, lemon butter, cucumber, aioli, chives
- Vegetable samosa, spicy chutney (V)

For more than 3 substantial items add \$13 per item per guest.

Coffee and Tea Station

Brewed Coffee & Traditional and Herbal Teas & Mints

PRICE
\$99pp



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GRAZING BOARDS

Consider additional grazing boards to provide variety and choice for your guests. They are also a great way to connect with others over small hand-held bites of flavour.

| | |
|--|--------------|
| Charcuterie Board | \$150 |
| Selection of cured cold cuts house made terrine and pickled vegetables | |
| Cheese Board | \$150 |
| Selection of premium international cheeses with accompaniments) | |
| Charcuterie and Cheese Board | \$150 |
| Seafood Board | \$300 |
| Natural oysters, cocktail prawns, Frazer island crab toast, salmon gravlax, gratinated mussels | |
| Sashimi and Tartare | \$300 |
| King fish, salmon, scallops & yellowfin tuna | |
| Antipasti | \$120 |
| Selection of crudités, dips & condiment | |
| Sweet Treats Board | \$150 |
| Chef's selection of decadent baked pastries and mini cakes. | |



DRINKS

Draught

| | |
|---------------------------|-------------|
| James Squire 150 Lashes | \$11 |
| Byron Bay Lager | \$11 |
| XXXX Gold | \$11 |
| Great Northern Original | \$11 |
| James Squire Ginger Beer | \$12 |
| Canadian Club & Dry | \$14 |
| Bottled Beer/Cider | \$10 |

Wine

| | |
|--|--------------------|
| 3 Jacks South Australia | \$9 \$42 |
| Brut Reserve Sauv Blanc Pinot Grigio | |
| Rose Cabernet Merlot Pinot Noir | |
| La Gioiosa Moscato Italy | \$49 |
| Moore's Creek Chardonnay South Australia | \$9 \$48 |
| Delamere Cuvee NV Tasmania | \$57 |
| GH Mumm NV Champagne France | \$85 |
| Veuve Clicquot NV Champagne France | \$110 |
| Astrolabe Sauvignon Blanc Marlborough NZ | \$53 |
| Soumah Pinot Grigio Yarra Valley SA | \$52 |
| Jericho Rose Adelaide Hills SA | \$52 |
| Soumah Pinot Noir Yarra Valley SA | \$53 |
| 3 Jacks Shiraz South Australia | \$10 \$48 |
| d'Arenberg The Footbolt Shiraz, McLaren Vale | \$59 |

Spirits

| | |
|-------------------------------|------------------|
| Basic Spirit | \$10 |
| Premium Spirit | \$POA |
| Cocktails - See cocktail list | |
| Soft Drink and Fruit Juice | \$4 glass |



DRINK PACKAGES

House

Wine

3 Jacks Sparkling Brut Reserve
 3 Jacks Prosecco
 3 Jacks Sauv Blanc
 3 Jacks Pinot Grigio

Moore's Creek Chardonnay | SA
 La Gioiosa Moscato | Italy

3 Jacks Rose
 3 Jacks Cabernet Merlot
 Tyrells Old Winery Pinot Noir
 3 Jacks Shiraz

Beer

James Squire - 150 Lashes
 Great Northern - Original
 Great Northern - Super Crisp
 Byron Bay - Lager
 XXXX Gold
 Peroni Nastro Azzurro
 Peroni Legerra
 Corona

Cider

Orchard Theives Cider

3 Hour

\$46

PER PERSON

4 Hour

\$56

PER PERSON

5 Hour

\$64

PER PERSON

Premium

Wine

Delamere Cuvee NV | Tasmania
 Astrolabe Sauvignon Blanc | Marlborough NZ
 Soumah Pinot Grigio | Yarra Valley SA
 La Gioiosa Moscato | Italy
 Moore's Creek Chardonnay | SA

Jericho Rose | Adelaide Hills SA
 Soumah Pinot Noir | Yarra Valley SA

d'Arenberg | The Footbolt Shiraz, McLaren Vale

Beer

James Squire | 150 Lashes
 Great Northern | Original
 Great Northern | Super Crisp
 Byron Bay Lager
 XXXX Gold
 Peroni Nastro Azzurro
 Peroni Legerra
 Corona

Other

Orchard Theives Cider
 Canadian Club & Dry
 James Squire Ginger Beer

3 Hour

\$53

PER PERSON

4 Hour

\$65

PER PERSON

5 Hour

\$72

PER PERSON



Bar Tab on Consumption

If a Bar Tab is selected rather than drinks package a charge of **\$250 per bar attendant** will apply.

1 bar attendant per 40 guests is required.

Cocktails

| | | | |
|--|------|--|------|
| Pina Colada | \$21 | Havana Blue | \$21 |
| White rum, malibu, pineapple juice coconut cream | | Midori, malibu, blue curacao, pineapple juice, lemonade | |
| Long Island Iced Tea | \$22 | Whiskey Sour | \$21 |
| Tequila, gin, vodka, bacardi, cointreau, lemon, cola | | Makers mark, sugar syrup, lemon juice, wonderfoam | |
| Cosmopolitan | \$21 | Pink Gin Sour | \$21 |
| Vodka, cointreau, cranberry juice, lime juice | | Gin, lychee liqueur, lemon juice, cranberry juice, wonderfoam | |
| French Martini | \$21 | Lychee Martini | \$21 |
| Vodka, chambord black raspberry liqueur, pineapple juice | | Vodka, lychee liqueur, pineapple juice, fresh lychee | |
| Aperol Spritz | \$16 | Negroni | \$21 |
| Aperol, prosecco, orange, dash of soda | | Gin, campari, cinzano rosso, fresh orange | |
| Tropical Tiger | \$21 | Margarita | \$20 |
| Malibu, chambord, lychee liqueur, passionfruit pulp, tropical juice | | Tequila blanca, triple sec, lime juice, salt rim, lime wedge | |
| Toblerone | \$21 | Mojito | \$20 |
| Frangelico, kahlua, baileys, white creme de cacao, fresh cream | | White rum, sugar, fresh lime, fresh mint, soda | |
| Japanese Slipper | \$20 | Expresso Martini | \$20 |
| Midori, Cointreau, lemon juice, melon wedge | | Fresh espresso, vodka, kahlua, sugar syrup | |
| Keep it peachy | \$21 | Fruit Tingle | \$21 |
| Moscato, vodka, peach schnapps, lemonade, dash of grenadine | | Vodka, Blue curacao, lemonade, dash of raspberry | |



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For more information on booking an event please email
info@officersmess.au or call 07 3358 6188

50 OXLADE DR, NEW FARM
